

# Jonathon Volkman

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## PROFESSIONAL SUMMARY

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Experienced Chef with 3+ years focusing on Catering. Known for leadership.

## SKILLS

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### Cuisine Styles

Asian Fusion • Plant-based • Italian

### Kitchen Skills

Plating • Butchery • Menu Design

### Operations

HACCP • Supplier Negotiation • Catering • Event Planning

### Soft Skills

Quality Control • Time Management

## EMPLOYMENT HISTORY

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### Line Cook — Bernhard - Pagac (2014-11-25 - 2025-09-05)

- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Catered private events for up to 142 guests with 95%+ client satisfaction.

### Private Chef — Boyer - Block (2025-05-29 - 2026-01-16)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 279 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Block LLC University (2023)

## CERTIFICATIONS

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- HACCP Level 3
- Food Safety Manager
- Certified Sommelier (optional)